

Alc	pH	TA	RS
13.1%	3.1	7.5 g/l	2.4 g/l

SEASON SUMMARY

The 2017 growing season began with ideal spring conditions. Warm temperatures and rare frost events encouraged good canopy growth. Settled weather over flowering led to high potential crops, so vineyard crews employed fruit thinning to reduce yield and achieve optimum vine balance.

Fastidious canopy management throughout the mild and sunny growing season ensured fruit developed, then ripened, at an ideal rate. This was fortunate because the excellent weather during the ripening season was interrupted by rain events during the harvest. The single-minded quality focus of the viticulture and winemaking teams, with hour by hour assessment, meant we could make optimum picking decisions.

Our low-yielding, early-ripening vineyards with their open canopies stood us in good stead in what was a tricky vintage across Marlborough and New Zealand. The Sauvignon Blanc harvest began on April 1st and finished on April 20th. The fruit was picked with ripe flavours and great acid balance.

KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. Soils range

from free-draining and stony on the valley floor, to aged alluvial loams containing some clay. The majority of fruit is grown on a vertical-shoot-positioned trellis, with a small number of blocks on Scott-Henry trellising.

WINEMAKING & BLENDING

Following the harvest, the free-run juice was cold settled for 48-72 hours before racking. Fermentation was carried out primarily in stainless steel tanks, with approximately 3% of the blend fermented at warmer temperatures in old French oak barriques and large format oak vats. As usual, our Sauvignon Blanc was blended stringently to include only the best batches.



NOSE: The 2017 Sauvignon Blanc is crisp and elegant. Bright citrus, makrut lime and grapefruit are supported by ripe nectarine notes on the nose.



PALATE: The palate is concentrated, revealing lemongrass, juicy stone fruit and lovely minerality. Crisp acidity brings a mouthwatering and persistent finish, hinting at a rich ageing potential.



**Sauvignon
Blanc**
2017